

# Wedding Menus

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A selection of buffet and sit-down menus  
custom designed for wedding receptions



Presented By

**Designed Events, Inc.**

3823 Hendricks Avenue

Jacksonville, Florida 32207-5303

(904) 396-3299 voice (904) 396-0696 fax

[info@designedeventsinc.com](mailto:info@designedeventsinc.com)

**NOTE:**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of forborne illness, especially if you have certain medical conditions.

Designed Events, Inc. cannot insure that items do not contain ingredients to which guests may have an allergic reaction.

*Effective March 11, 2015*

# Buffet Menu I

## Butler Hors d'oeuvres

(Presented during cocktail hour)

~ Asiago Stuffed New Potatoes ~

Roasted potatoes stuffed with Asiago and basil and served warm

~ Chili Lime Shrimp Skewer ~

Drizzled with a smoky paprika aioli

~ Brown Sugar Pears and Goat Cheese Crostini ~

## Buffet Dinner

### House Salad

Assorted greens with carrots, cucumber, pear tomato and basil vinaigrette

### Jack Daniels Pork Tenderloin

Presented with plum chutney on the side

### Southern Pan Chicken

Boneless chicken breast sautéed with shallots, white wine, garlic and thyme

Topped with applewood smoked bacon

### Garlic Mashed Potatoes

### Whole French Green Beans

Tossed with baby tomatoes and sweet onion

### Assorted Breads and Rolls

### Wedding Cake (by others)



# Buffet Menu II

## Butler Hors d'oeuvres

(Presented during cocktail hour)

~ Imported Cheese Board (Stationary) ~

Port Salute, nut crusted fried brie and havarti

Presented stationary with seasonal fresh fruit, dried fruits, flatbreads, crostini and crackers

~ Huli Huli Chicken Skewers ~

Grilled with a sauce of ketchup, soy, brown sugar, sweet rice wine, ginger root and clove garlic

~ Mushroom, Caramelized Onion & Gruyere Flatbreads ~

## Buffet Dinner

### Sonoma Salad

(May be pre-set on the guest tables)

Assorted salad greens with sliced apples, pears, strawberries and candied pecans with vanilla thyme vinaigrette

### Mayport Shrimp Skewer

Prepared with fresh garlic, flat leaf parsley and lemon zest

### Chimichurri Steak

Argentinean style marinated flank steak

With olive oil, red wine vinegar, flat leaf parsley, garlic, oregano and cilantro

### Orzo with Fresh Herbs, Butter & EVOO

### Baked Roma Tomatoes

With Parmesan and basil

### Roasted Asparagus

Topped with fresh corn salad

### Assorted Breads and Rolls

### Wedding Cake (by others)



# Buffet Menu III

## Butler Hors d'oeuvres

(Presented during cocktail hour)

~ Red Pepper Hummus Stuffed Mushrooms ~

~ Petite Zucchini Crab Cakes ~

Topped with tomato sour cream sauce

~ Greek Lamb Burger Sliders ~

Ground lamb slider with caramelized onion confit,  
feta cheese crumbles and a rosemary mustard spread

## Buffet Dinner

### Roasted Artichoke Salad

Assorted greens with herb roasted artichoke hearts,  
pear tomatoes, Kalamata olives and goat cheese crumbles

Served with champagne vinaigrette

### Seasonal Fresh Catch

Chef's creation featuring a seasonal fresh fish

### Beef Tenderloin

Roasted medium rare and presented sliced  
with grainy mustard and horseradish crème fraîche

### Blue Cheese and Shallot Chicken

Sautéed chicken breasts with wild mushrooms, fresh thyme, white wine & sherry

### Rosemary Roasted New Potatoes

### Haricot Verts

French beans tossed with pear tomato, olive oil and fresh dill

### Assorted Breads and Rolls

### Wedding Cake (by others)



# Southern Buffet

## Butler Hors d'oeuvres

(Presented during cocktail hour)

~ Collard Green Wontons ~

Drizzled with a chipotle ranch dressing

~ Tomato Bisque Shooter with Grilled Cheese Panini ~

~ Petite Ham & Chutney Biscuits ~

## Buffet Dinner

### Cucumber, Red Onion & Tomato Salad

(May be pre-set on the guest tables)

Marinated with apple cider vinegar and olive oil  
and served on a bed of fresh spinach

### Braised Short Ribs

With mushrooms and onions

### Shrimp & Grits

An old Southern recipe of buttered grits topped with a gravy  
made with local shrimp, bacon, white wine, leeks, tri-colored peppers and garlic

### Sautéed Okra, Vidalia Onions and Tomatoes

Served slightly crunchy and topped with bacon

### Summer Vegetable Ceviche

A medley of butter beans, Yukon gold potatoes, fresh corn, yellow squash,  
zucchini, tear drop tomato and fresh basil served warm

### Assorted Rolls and Cornbread

### Wedding Cake (by others)



# Seated Menu I

## Butler Hors d'oeuvres

(Presented during cocktail hour)

~ Italian Torta ~

(Stationary Item)

Herbed mascarpone & cream cheese layered with pesto and sundried tomatoes

Presented with assorted crackers, crostini and flatbreads

~ Peppered Beef Sliders ~

Topped with horseradish cream, arugula and caramelized onion

~ Stuffed New Potatoes ~

Roasted potatoes stuffed with sour cream, chive, cheddar, tomato and bacon

## Dinner Menu

### Caprese Salad

(Pre-set on the guest tables)

Layered yellow and red vine ripe tomatoes with fresh mozzarella

Served with EVOO salt and fresh ground pepper

### Wild Mushroom Chicken

Grilled and served with a white wine & mushroom reduction sauce

### Basmati Rice

### Green Beans Gremolata

French beans with flat leaf parsley, lemon zest, Parmesan and toasted pine nuts

### Grand Marnier Petite Carrots

Baby carrots sautéed with butter, brown sugar, orange zest & Grand Mariner

### Artisan Bread Basket

Placed on each guest table with ramekins of whipped butter

### Wedding Cake (by others)



# Seated Menu II

## Butler Hors d'oeuvres

(Presented during cocktail hour)

~ Stationary Smoked Trout Torta ~

Fresh trout smoked in-house and layered with herbed cream cheese, red onions, lemon zest & capers  
Presented with assorted crackers, crostini and flatbreads

~ Brie and Wild Mushroom Toast ~

~ Cilantro Lime Chicken Skewer ~

## Dinner Menu

### Cape Cod Salad

Assorted salad greens with Craisins, apples, candied walnuts and blue cheese with a maple orange vinaigrette

### St. Augustine Flank Steak

Spanish style beef marinated with orange & lemon juices, tomato, paprika, cilantro, cumin, oregano and garlic  
Served with marinade on the side

### Chicken Ratatouille

Boneless chicken breast sautéed with tri-colored peppers, onions, seasonal squash, fresh tomatoes, fresh basil and white wine

### Roasted Asparagus

Topped with lemon cream vinaigrette and bacon crumbles

### Potato & Leek Cakes

### Artisan Bread Basket

Placed on each guest table with ramekins of whipped butter

### Wedding Cake (by others)



# Seated Menu III

## Butler Hors d'oeuvres

(Presented during cocktail hour)

~ Farmer's Market Table ~

(Stationary Item)

Assorted domestic & imported cheeses, fresh seasonal fruits, marinated olives & mushrooms, salami, prosciutto, etc.

Presented with crackers, flatbreads & crostini

~ Sweet Chicken Bacon Wrap Skewers ~

~ Greek Salad Skewer ~

~ Spiced Pork & Sweet Potato Skewer ~

Drizzled with our house aioli

Topped with sour cream, avocado and pico de gallo

## Dinner Menu

### Soup Course

(Served at the guest tables)

Your choice of a variety of seasonal soups

### Angus Beef Filet

Herb crusted filet served on a bed on flat leaf spinach

### Shrimp and Sea Scallop Skewer

Shrimp and sea scallop skewer marinated with Dijon, parsley, olive oil and basil

### Lemon Herbed Orzo

### Roasted Asparagus Parmesan

### Herb Baked Tomato

### Artisan Bread Basket

Placed on each guest table with ramekins of whipped butter

### Wedding Cake (by others)

